

CLAIMS

WHAT IS CLAIMED:

5 1. A reduced saturated fat lipid-based filling comprising:

- (a) at least about 20% lipid, wherein said lipid is selected from the group consisting of non-digestible lipid, digestible lipid, and mixtures thereof; and
- (b) from about 0.5% to about 35% crystallizing lipid.

10 2. A reduced saturated fat lipid-based filling comprising:

- (a) at least about 20% lipid, wherein said lipid is selected from the group consisting of non-digestible lipid, digestible lipid, and mixtures thereof;
- (b) from about 0.5% to about 35% crystallizing lipid; and
- (c) the balance being optional ingredients.

15 3. A reduced saturated fat, lipid-based cheese filling comprising:

- (a) from about 20% to about 60% lipid, wherein said lipid is selected from the group consisting of non-digestible lipid, digestible lipid, and mixtures thereof;
- (b) from about 0.5% to about 35% crystallizing lipid;
- (c) from about 20% to about 75% dehydrated cheese powder; and
- (d) from about 0% to about 55% bulking agent.

20 4. A food product comprising:

- (a) the lipid-based filling of Claim 1, 2, or 3; and
- (b) a substrate.

25 5. A sandwich biscuit comprising:

- (a) the lipid-based filling of Claim 1, 2, or 3; and
- (b) a top base cake; and
- (c) a bottom base cake.

30 6. The sandwich biscuit of Claim 5, wherein said sandwich biscuit has a Vibration Test score of less than about 20% separation.